

Private Dining Menu

2 COURSES £21.50 | 3 COURSES £26.50

STARTERS

Soup of the day
Served with crusty bread

Smoked Salmon
With a prawn Marie Rose and a crisp salad,
garnished with a lemon wedge

Chicken Liver Pâté
Served with crisp salad leaves,
onion chutney and toasted ciabatta

Tempura Chicken
Served with a side salad & a sweet chilli dip

Haggis Bon Bon's
With a Whisky cream sauce

Black Pudding & Bacon Salad
Served with mixed leaves & balsamic glaze

MAIN COURSES

Chicken Balmoral
Breast of British chicken stuffed
with haggis & a peppercorn sauce

Roast Rib Eye of Beef
Served with a red wine sauce & Yorkshire
pudding

Pan Fried Sea Bream
Puy lentil casserole & market vegetables

Steamed Fillet of Salmon
Served with spring onion & Hollandaise sauce

Button Mushroom Stroganoff
Served with Basmati Rice (v)

Courgette & Red Onion Risotto
(vegans please request no butter)

Medallions of Scottish Beef
Served with a red wine jus or peppercorn sauce
(£5 supplement)

DESSERTS

Raspberry Cranachan delice
Accompanied with Chantilly cream
& fruit coulis

Strawberry Cheesecake
Served with Chantilly cream & fruit coulis

Chocolate Brownie
Served with chocolate sauce
& vanilla ice cream

Sticky Toffee Pudding
Accompanied with butterscotch sauce
& ice cream

Fresh Cream Profiteroles
Served with a chocolate sauce & almond
flakes

Trio of Porelli Ice Cream
Choose from a selection of Porelli dairy ice
creams

Selection of Cheese & Biscuits
Served with grapes & chutney

Add freshly brewed Tea or Coffee for £1.95



LYNNHURST
HOTEL, BAR AND RESTAURANT

Please alert your server of any food allergies or intolerances that you have and we will do our best to accommodate your needs.
(v) vegetarian dish | (gf) gluten free dish | (gfa) gluten free available

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